

*"Where food  
is finest . . .*

# It's "Cooked with GAS!"

Yes, even in Columbus' intriguing and exotic new Polynesian restaurant—Kahiki—Gas is the preferred cooking fuel.

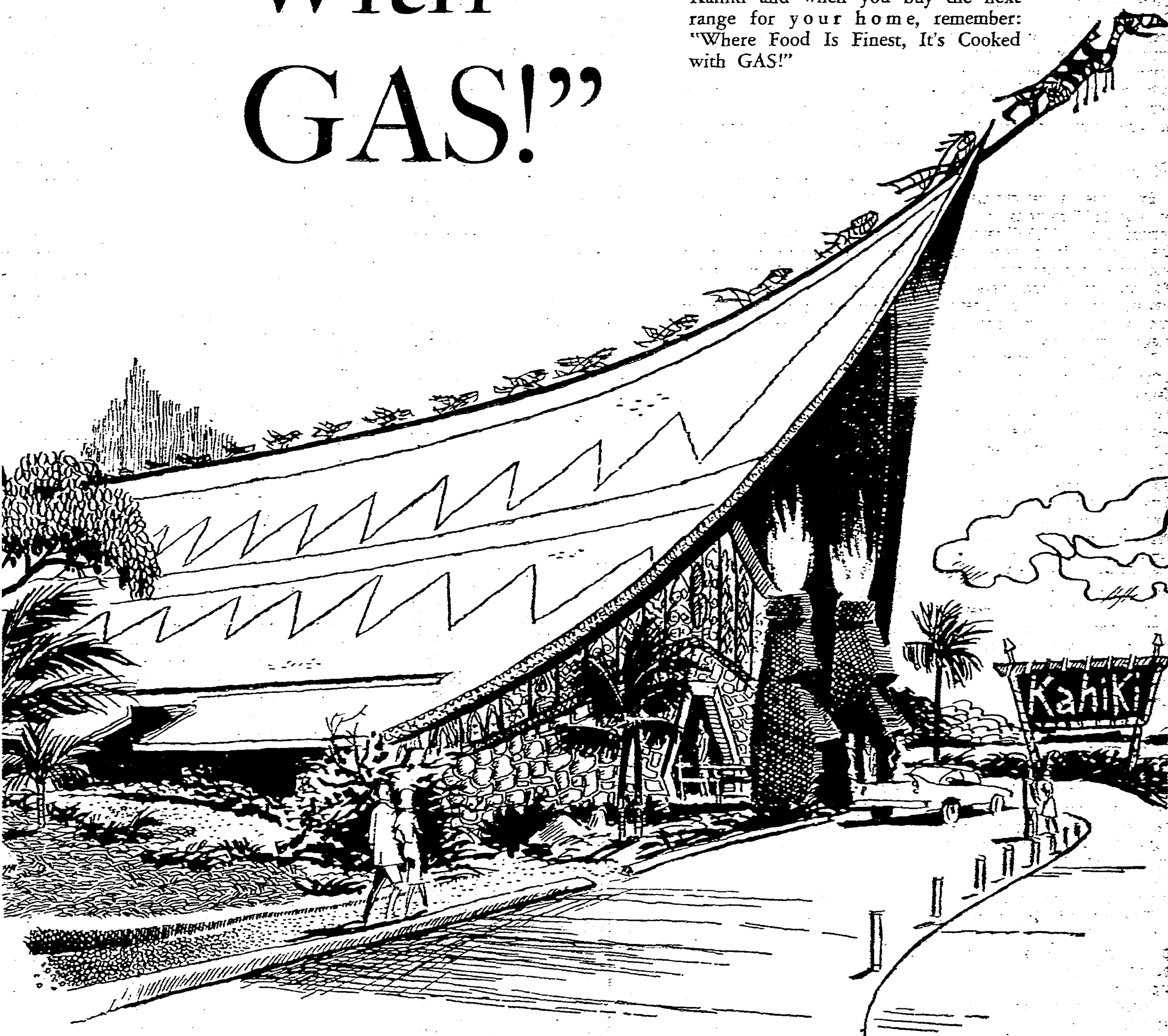
A Modern All-Gas Kitchen functions efficiently and obediently behind the scenes at this fabulous new million dollar supper club to offer guests a unique menu of more than 30 Cantonese dishes and two dozen American entrees.

"The versatility, convenience and cleanliness of Natural Gas, along with the decided economy factor, make it ideal for a varied operation such as ours," says Philip C. Chin, executive chef at Kahiki.

Gas-fueled luau torches are a "natural" for Kahiki; and the towering Easter Island heads are crowned with fiery halos created by Natural Gas.

Restaurateurs Leland Henry and William Sapp also installed Gas Heating and Gas Water Heating.

For an adventure in dining, visit Kahiki and when you buy the next range for your home, remember: "Where Food Is Finest, It's Cooked with GAS!"



KAHIKI, 3583 E. Broad Street

THE OHIO FUEL GAS COMPANY

